

ABSTRACT

The aim is to effectively remove the unpleasant raw odor that is characteristic of soybeans and provide a high quality processed soybean food product. In a production method for processed soybean food products that includes a grinding step (A) in which raw soybeans are ground to obtain a soybean slurry and a heating step (B) in which the obtained soybean slurry is heated and thermally denatured, a deaeration step (C) for removing air bubbles mixed in with the soybean slurry is performed partway through the heating step (B). It is preferable that the heating step (B) and the deaeration step (C) are performed continuously. These steps can be effectively performed using a soybean slurry thermal deaeration device 1 provided with a first heating apparatus 10 for raising the temperature of the soybean slurry to a predetermined intermediate temperature; a deaeration apparatus 20 for deaerating the soybean slurry once it has reached the intermediate temperature in the first heating apparatus 10; and a second heating apparatus 30 for completing the thermal denaturation by further heating the soybean slurry once it has been deaerated in the deaeration apparatus 20.